

Marinated Meat Menu

Chicken:

Raw marinated chicken -

Drumstick/Thigh \$6.95/lbs

Legs Back Attached \$6.95/lbs

Chicken Wings \$7.95/lbs

Chicken Breast Fillets \$5.95 (per fillets)

Chicken is available in any of the following marinades:

(Tandoori, Haryali (chili mint), Vindaloo, Kashmiri, Mango Jalapeno Cajun BBQ, Achari (pickled spice), Caribbean Spice, Honey Mustard, Honey-Hot, Hot, Honey Garlic, or Mediterranean)

Steak:

Flank (8oz) \$12.95

Top Sirloin (8oz) \$17.95

Seafood:

Atlantic Salmon Fillet (7oz) \$7.95

Skewers:

Chicken Skewer \$2.95 ea.

Shrimp Skewer \$3.95 ea.

Salmon Skewer \$4.95 ea.

Raw Goat \$8.95 lbs

Raw Lamb Chops \$3.95 pcs

Paneer Tikka \$8.95 lbs

(uncooked and vegetarian)

(Choose marinade from Tandoori, Haryali,

Kashmiri, and Vindaloo)

Tandoor Specials: (Tandoor: Clay Oven)

Tandoor Chicken

Drumstick/Thigh \$11.95

Leg Back Attached \$11.95

Chicken Wings \$11.95

Breast \$7.95 per pc

Choose your marinade: Tandoori, Haryali

(Chili Mint), Vindaloo, Kashmiri,

Mango Jalapeno, Cajun BBQ,

Achari (pickled spice), Caribbean Spice,

Honey Mustard, Honey Hot, Hot,

Honey Garlic, or Mediterranean

Tandoori Chicken Tikka (8pc) \$10.95
(Tandoori, Kashmiri, Haryali (chili mint), Malai)

Chicken flavored with yoghurt and spices

and then cooked in the tandoor served with mint chutney.

Paneer Tikka (8pc) \$10.95

(Tandoori or Haryali)

Cottage cheese with your choice of marinade grilled

in the tandoor served with mint chutney.

Chicken Seekh Kebabs (8pc) \$11.95

Full of flavor kebabs made from minced chicken in a blend of spices

and herbs, grilled to perfection in the tandoor.

Beef Seekh Kebabs (8pc) \$10.95

Full of flavor kebabs made from minced beef in a blend of spices

and herbs, grilled to perfection in the tandoor.

Tandoori Fish Tikka (8pc) \$12.95

Fish marinated in yogurt and spices cooked on a skewer in the tandoor.



Drinks:

Milkshake \$5.95

(Mango, Chocolate, Strawberry, & Pista)

Lassi \$3.95

(Salted and Mango)

Shikanjvi (lemon drink) \$2.25

Water bottle \$1.95

Pop can \$1.50

2 liter pop \$2.95

Indian Sweets:

Our sweets are home-made, and we can guarantee the freshness.

Jalebi \$4.95 lbs

Kaju Katri \$12.95 lbs

Gajrela \$9.95 lbs

Ghulab Jamun \$9.95 lbs

Rasgullah \$9.95 lbs

Khoya Barfi \$9.95 lbs

Ladoo \$5.95 lbs

Pinni Ladoo \$5.95 lbs

Khoya Barfi \$9.95 lbs

Besan Barfi \$9.95 lbs

Rasgullah \$9.95 lbs

Mix Mithai \$8.95 lbs

Ballu Shahi \$9.95 lbs

Shakar Para \$9.95 lbs

Namak Para (salty) \$6.95 lbs

Mathi (salty) \$6.95 lbs



8, 110 WEDGE RD,
SASKATOON, SK S7L 6Y4

306-954-2100

www.minhashouseofmeats.ca

Follow us   @minhashouseofmeats

TAKE-OUT
Menu

Vegetarian
Appetizers



Veg Samosa Cone shaped dough with potato filling and spices.	\$0.75 ea.
Veg Pakora Deep-fried chickpea flour batter stuffed with cauliflower, florets, sliced potatoes, spinach, cilantro, onion, coriander and red chili pepper flakes.	\$5.95 per lbs
Aloo Tikki Deep-fried potato patty with peas and Indian spices.	\$1.95 ea.
2pc Samosa Channa Veg samosas accompanied by a chickpea curry cooked using a spicy and tangy tomato-based sauce.	\$7.95
Paneer Pakora Deep fried chickpea flour batter stuffed with Indian cottage cheese and chili sauce.	\$6.95 (8pcs)
Chaat Pappi A famous Indian street food consisting of deep-fried wheat crackers topped with onions, cilantro, mint chutney and yogurt.	\$7.95
Channa Bhature 2pc A combination of flavorful chickpea curry and fried flatbread made of all-purpose flour	\$8.95
Soya Chaap (8 pcs) (choose marinade Tandoori, Harvati, Vindaloo) A dish from South Asia made of soya bean that mimics the texture of meat seasoned with Indian spices with mint chutney drizzle.	\$13.95
Dahi Bhalla Fried flour fritters drenched in creamy yogurt and topped with boiled potato cubes and sweet and spicy chutneys.	\$8.95
Traditional Poutine Crispy fries served with poutine gravy and cheese curds topped with fresh cilantro.	\$6.95
Non-Vegetarian	
Appetizers:	
Chicken Pakora Bite-sized deep-fried chicken marinated in Indian spices and tossed in chickpea flour served with mint chutney.	\$11.95 (boneless)
Beef Samosa Cone shaped dough with ground beef filling and spices.	\$1.95 ea.
Chicken Samosa Cone shaped dough with chicken filling and spices.	\$1.95 ea.
Butter Chicken Poutine Crispy Fries served with butter chicken gravy, poutine gravy, cheese curds topped with fresh cilantro.	\$9.95
Wings and Chips (1 1/2 lbs wings) Choice of any marinade for wings and crispy fries.	\$9.95
Chicken wings Deep-fried and slightly grilled for that perfect crispy taste. Choose from any marinade.	\$9.95 (lbs)
Fish Pakora Bite-sized Basa fish marinated in lime, ginger and garlic, coated in a spiced gram flour batter then fried until golden.	\$12.95 (lbs)
Punjabi Fish and Chips Fish pakora with crispy fries served with mint chutney.	\$10.95

Vegetarian
Entrees



Dahl Makhani A classic Indian dish made with whole black lentils cooked with butter and cream simmered on low heat for that unique flavor.	\$10.95
Dahl Tadka Lentils tempered in ghee (oil) and added into that mixture is curry leaves, curmin seeds, red chili peppers to give it that smoky ambience.	\$11.95
Channa Dahl A mix of chickpeas and split lentils cooked in a curry form to create a delicious and nutritious dish.	\$11.95
Palak Paneer A smooth creamy dish made with fresh spinach leaves, paneer (cottage cheese), onions, herbs, and spices.	\$13.95
Paneer Bhurji This dish contains of spiced cottage cheese scramble with loads of butter spinach.	\$11.95
Karahi Paneer Indian cottage cheese (paneer) cooked with onions and peppers simmered in a spicy broth of tomatoes and a host of spices with a drizzle of rich cream.	\$13.95
Muttar Paneer Cubed paneer chunks, sautéed with peas, green chilies along with an array of spices, tomatoes and ginger garlic paste.	\$12.95
Shahi Paneer Cottage cheese cooked in a thick and creamy sauce made with butter, cream, onion, tomatoes, and a few Indian spices.	\$12.95
Baingan Partha Smoky roasted eggplant mash with Indian spices	\$9.95
Bhindi Masala A mixture of sautéed okra, onions, and tomatoes with traditional Indian spices.	\$9.95
Channa Masala Chickpea dish that sits in a gravy made up of the usual Indian spices like coriander powder, curmin powder, paprika, and turmeric and garam masala.	\$10.95
Malai Kofta Dumplings made of potato and cottage cheese mixed into a rich and creamy tomato and onion-based gravy.	\$10.95
Mixed Vegetable Sabzi Juicy vegetables sautéed separately then mixed in a rich aromatic tomato and onion-based gravy..	\$11.95
Gobi Manchurian This is a popular Indo-Chinese dish which is a blend of crispy cauliflower florets tossed in spicy and tangy Manchurian sauce.	\$11.95 (Dry)
Vegetable Hakka Noodles Indian street style noodles "chow mein" full of veggies like cabbage, onions, green pepper, red peppers tossed in a chili garlic sauce.	\$10.95
Vegetable Biryani A fusion of veggies and rice that are layered and cook in a sealed pot over fire with man flavorful spices.	\$11.95
Non-Vegetarian Entrees:	
Butter Chicken A mild curry in which marinated chicken tikks are cooked in butter with a rich creamy sauce known as makhani	\$13.95
Palak Chicken Indian curry of chicken and pureed spinach that is cooked together along with spices.	\$12.95
Chicken 65 A flavorful dish made from boneless chicken which is tossed in a spicy garlic sauce.	\$12.95

Punjabi Chicken Tadka Juicy pieces of chicken simmered in a smoky onion tomato gravy alongside the most authentic Indian spices.	\$13.95
--	----------------

Karahi Chicken Cooked in a wok is juicy chicken chunks simmered in a spicy broth of tomatoes, chilies, onion and host of spices with a drizzle of rich cream.	\$14.95
Chicken Biryani A fusion of chicken and rice that are layered and cook in a sealed pot over fire with an assortment of veggies and Indian spices.	\$13.95
Goat Biryani A fusion of the finest goat and rice that are layered and cook in a sealed pot over fire with an assortment of veggies and Indian spices.	\$13.95
Lamb Biryani A fusion of the tender lamb and rice that are layered and cook in a sealed pot over fire with an assortment of veggies and Indian spices.	\$13.95
Chili Chicken Indo-Chinese technique of 'deep frying chicken and tossing it in a thick spicy chili sauce with an assortment of veggies and hint of soy sauce.	\$12.95
Chicken Hakka Noodles Indo-Chinese street style noodles "chow mein" full of veggies like cabbage, onions, green pepper, red peppers tossed in a chili garlic sauce and chicken tenders.	\$12.95
Chicken Manchurian Indo-Chinese dish with chicken tossed in spicy and tangy Manchurian sauce with an assortment of veggies.	\$12.95
Shrimp Manchurian Indo-Chinese dish with shrimp tossed in spicy and tangy Manchurian sauce with an assortment of veggies.	\$13.95
Egg Bhurji Scrambled eggs with tomatoes, chilies, onion, and fragrant spices	\$7.95
Goat Curry Prepared in ghee with whole spices, onion, tomato, mutton and yoghurt and tender pieces of goat meat.	\$13.95
Lamb Curry Tender lamb pieces mixed in tomato and onion puree cooked with spices which makes a flavorful gravy base.	\$13.95
Fish Curry Fish fillets indulged in a gravy base which is a medley of spices, onions, tomatoes, coconut milk.	\$12.95
Mango Chicken Masala Chicken cooked in an aromatic sweet mango curry sauce seasoned with very light spices	\$12.95
Naan/Roti:	
Tandoor Plain Naan	\$1.95 ea.
Tandoor Butter Naan	\$2.00 ea.
Tandoor Garlic Naan	\$3.00 ea.
Tandoor Stuffed Naan (aloo and paneer)	\$3.95 ea.
Tandoor Keema Naan (Beef or Chicken)	\$4.25 ea.
Tandoori Roti:	
Tava Roti	\$1.95 ea.
Sides:	
Basmati Rice	\$1.25 ea.
Fries	\$3.95 ea.
Raita	\$2.95 ea.
Mint Chutney	\$3.00 ea.
Tamarind Chutney	\$0.75 ea.
Onion Chutney	\$0.75 ea.
Onion Salad	\$0.75 ea.
Mix Pickle (Achar)	\$1.50 ea.
	\$0.95 ea.

